



Department of General Services
Procurement Division
707 Third Street, 2nd Floor
West Sacramento, CA 95605-2811

State of California
CONTRACT NOTIFICATION
****MANDATORY****

CONTRACT NUMBER:	1-08-89-128
DESCRIPTION:	Processed Turkey
CONTRACTOR(S):	McGinty Sales Co.
CONTRACT TERM:	January 1, 2008 thru June 30, 2008
DISTRIBUTION LIST:	Statewide Institutions
STATE CONTRACT ADMINISTRATOR:	Dave Henning 916-375-4544 dave.henning@dgs.ca.gov

____original signed_____
Adrian Farley, Deputy Director

Effective Date: **January 1, 2008**

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1. SCOPE

The State's contract with McGinty Sales Co. to provide Processed Turkey at contracted pricing to the State of California in accordance with the requirements of Contract # 1-08-89-128. The contractor shall supply the entire portfolio of products as identified in the contract and will be the primary point of contact for data collection, reporting, and distribution of Processed Turkey to the State.

The contract term is for six (6) months, and the State has the unilateral right to exercise options to extend the contract for six (6) additional months or any portion thereof. Terms and conditions shall remain the same for the entire contract period including any extensions.

2. CONTRACT PRICING STRUCTURE

All pricing is listed on Attachment, Cost Sheets

All contract items are mandatory for participants, there will be no exceptions.

3. CONTRACT USAGE/RULES

- A. The use of this contract is mandatory for all State agencies participating in this contract.
- B. Ordering State departments must adhere to all applicable State laws, regulations, policies, best practices, and purchasing authority requirements, e.g. California Codes, Code of Regulations, State Administrative Manual, Management Memos, and State Contract Manual Volume 2 and 3, as applicable.
- C. Prior to placing orders against this contract, State departments must have been granted purchasing authority by the Department of General Services, Procurement division (DGS/PD) for the use of the State's statewide contracts. The department's current purchasing authority number must be entered in the appropriate location on each purchase document. Departments that have not been granted purchasing authority by DGS/PD for the use of the State's statewide contracts may access the Purchasing Authority Application at <http://www.pd.dgs.ca.gov/deleg/pamanual.htm> or may contact DGS/PD's Purchasing Authority Management Section by e-mail at pams@dgs.ca.gov.
- D. State departments are required to have a Department of General Services (DGS) agency billing code prior to using this contract. DGS agency billing codes may be obtained by contacting the DGS billing code contact and providing the following:
 - State Department Name
 - Contact name
 - Telephone number
 - Mailing address
 - Facsimile number and e-mail address

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Email the required information to the following DGS billing code contacts:

- Marilyn.ebert@dgs.ca.gov and
- Wilson.lee@dgs.ca.gov

4. DGS ADMINISTRATIVE FEES

The DGS will bill each State department an administrative fee for use of this statewide contract. The administrative fee should NOT be included in the order total, nor remitted before an invoice is received from DGS. (You may click on "DGS Price Book" at: <http://www.ofs.dgs.ca.gov/Price+Book/P/Purchasing.htm> for current fees.)

5. CONTRACT ADMINISTRATION

Both the State and the contractor(s) have assigned contract administrators as the single points of contact for problem resolution and related contract issues.

State Contract Administrator:	Dave Henning
Address:	DGS/Procurement Division 707 Third Street, 2 nd Floor, MS 201 West Sacramento, CA 95605
Telephone:	(916) 375-4544
Facsimile:	(916) 375-4439
E-Mail:	dave.henning@dgs.ca.gov

Contract Administrator:	Douglas McGinty
Address:	P.O. Box 60236 Bakersfield, CA 93386
Telephone:	661-871-7216
Facsimile:	661-871-9615
E-Mail:	dmcginty1@bak.rr.com

6. PROBLEM RESOLUTION

The first step in problem resolution is to call the contractor(s) directly. Ordering agencies with unresolved issues after five (5) working days should notify the State's contract administrator for resolution. Agency must submit a completed Contractor Performance Report to the contract administrator within 5 days.

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7. PURCHASE EXECUTION

- A. State departments must use the Purchasing Authority Purchase Order (Std. 65). An electronic version of the Std. 65 is available at the Office of State Publishing web site: <http://www.dgs.ca.gov/osp> (select Standard Forms).
- B. All State agencies will submit executed purchase order(s) documents to:

DGS/Procurement Division (IMS# Z-1)
Attn: Data Entry Unit, Second Floor, MS 203
707 Third Street, 2nd Floor North
West Sacramento, CA 95605-2811

8. ORDERING PROCEDURE:

State departments must submit a Purchasing Authority Purchase Order (Std. 65) directly to the contractor. Agency billing code numbers are required for placement of *all* orders.

There are three ordering methods available on this contract:

- U.S. Mail
- Facsimile
- Email

When using any of the three ordering methods, all State departments must conform to proper State procedures.

Contractor Ordering Information

The ordering information for each contractor is listed in #5, Contract Administrator section above.

The contractor must receive agency Purchasing Authority Purchase Order (STD 65) and the delivery schedule 15 days prior to the requested first date of the delivery schedule. The Contractor will then confirm with the Institution its' desired delivery schedule. All deliveries are to be made according to the requested delivery schedule or preferred one-time delivery.

The contractor shall reject Agency's Purchasing Authority Purchase Order (STD 65), which fails to comply with the terms of the above paragraph.

Such rejected Purchasing Authority Purchase Order (STD 65) may be re-submitted for delivery the following month.

Orders can be submitted up to the final day of expiration; however, your company will still be responsible for the deliveries on this contract up to thirty (30) days past the expiration date of the contract.

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9. ORDER LIMITS

The minimum order shall be **179 LBS.** per delivery. Orders for less than the minimum order shall be considered non-contract and may be purchased from other sources.

10. ORDER ACKNOWLEDGEMENT

The contractor will provide the ordering agencies with an order receipt acknowledgement containing a unique order number either via e-mail or facsimile within 48 hours of receipt of order.

The acknowledgement will include:

- Ordering Agency Name
- Purchase Order Number
- Total Cost
- Delivery Date

11. DELIVERY INSTRUCTIONS

It shall be the contractor's responsibility to obtain proper clearance for delivery drivers prior to any and all deliveries throughout the California State Prison system. The contractor must contact the individual agency for specific clearance procedures, as these procedures may vary from facility to facility.

12. DELIVERY TIMELINES

This contract will be separate from any other contract. Deliveries required from this contract shall NOT be withheld due to the unavailability of goods for delivery under any other contract. Failure to deliver goods in strict conformance with the terms and conditions of this contract will incur default action as provided for under Section 26 of the General Provisions. This includes timeliness of deliveries and quality levels of items received.

NOTE: Holding orders for full truckloads is not acceptable. If your company is found doing so, without authorization from the institution(s) being delivered to, your company can be found in default of the contract.

13. REFRIGERATION, FROZEN PRODUCTS AND DRY STORAGE REQUIREMENTS:

- A. Items requiring "Protection from Heat" shall be shipped and stored at a temperature below 50 degrees Fahrenheit.
- B. Carrier equipment for straight loads of "Chilled" products will be required to be pre-cooled to a minimum temperature of 35 degrees Fahrenheit and a maximum temperature of 45 degrees Fahrenheit, and shall be capable of maintaining temperature within that range to destination.

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- C. Carrier equipment for straight loads of "Frozen" products will be pre-cooled to 10 degrees Fahrenheit, or lower before loading and capable of maintaining 0 degrees or lower to destination. Products should be loaded in carrier's equipment as promptly as possible to minimize product temperature rise. At destination, the product shall be hard frozen with no signs of defrosting and temperature of the product shall not be above 0 degrees Fahrenheit. Frozen products will be wrapped in polyurethane wrapping.
- D. Carrier equipment for mixed loads of "Frozen & Chilled" products will be required to be pre-cooled or pre-heated to a minimum of 35 degrees Fahrenheit and a maximum of 45 degrees Fahrenheit and shall be capable of maintaining the chilled portion of the load temperature within that range to destination.

The frozen products in the load shall be completely segregated by effective measures which will prevent damage to the other products in the load by installing effective insulating barrier(s) at the time of loading.

14. FROZEN PROCESS FOOD PRODUCTS:

- A. All frozen processed food products procured which contain meat, poultry, or significant proportion of eggs, will be processed or prepared in plants operated under the supervision of the USDA (U.S. Department of Agriculture). The product will be inspected and approved in accordance with the regulations of the USDA governing meat, poultry, or egg inspection. A label or seal, affixed to the container, indicating compliance with these regulations will be accepted as evidence of compliance. The product must bear a label complying with the Federal Food, Drug and Cosmetic Act which requires that all ingredients be listed according to the order of their predominance.
- B. All frozen food products procured which contain fish or fish products will be processed or prepared in plants under the supervision of the USDC (U.S. Department of Commerce). The products listed in USDC publication titled, "Approved List of Sanitarily Inspected Fish Establishments" are processed in plant under Federal Inspection of the National Marine Fisheries Service, National Oceanic and Atmospheric Administration, USDC. The inspected products packed under various labels bearing the specifications, packed under various labels bearing the brand names are produced in accordance with current US Grade Standards or official product specifications, packed under optimum hygienic conditions, and must meet Federal, State and city sanitation and health regulations. Such brand label or USDC seal, affixed to a container, indicating compliance with USDC regulations will be accepted as evidence of compliance. In lieu thereof, the shipment may be lot inspected by the USDC and containers stamped to indicate acceptance or a Certification of Inspection issued to accompany the shipment. The product must bear a label complying with the Federal Food, Drug and Cosmetic Act which requires that all ingredients be listed according to the order of their predominance.

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- C. Producers of frozen bakery product which are shipped in interstate commerce are required to comply with the Federal Food, Drug and Cosmetic Act. Therefore, it must be verified that the product, in fact was shipped interstate or that the producer ships products to other purchasers interstate. In additions, the product must bear a label complying with the Act which requires that all ingredients be listed according to the order of their predominance.

15. CONTRACTOR REPORTING REQUIREMENTS

The supplier is required to submit a detailed usage report every three (3) months commencing from the date of award to the Procurement Division, Food Acquisitions Unit. A sample of this report is attached. These reports will be due on the 5th day of the month report is due. The report must be done in an Excel spreadsheet, and submitted to the contract administrator by disk or by email. This report must be done per order, per commodity, per institution. This report is to include:

1. Agency Name
2. Purchase Order Number
3. Purchase Order Date
4. Agency Billing Code
5. Line Item Number & Description
6. Quantity Ordered
7. Contract Cost Per Unit
8. Total Cost Line Item

Invoice copies or list of purchase orders will not fulfill this requirement.

16. FREIGHT ON BOARD (F.O.B.) DESTINATION

All prices are F.O.B. destination; freight prepaid by the contractor, to the ordering organization's receiving point. Responsibility and liability for loss or damage for all orders will remain with the contractor until final inspection and acceptance, when all responsibility will pass to the ordering organization, except the responsibility for latent defects, fraud, and the warranty obligations.

17. EMERGENCY/EXPEDITED ORDERS

If there is an emergency order, the contractor has the right to accept shorter delivery times, which will be subject to LESS-THAN-TRUCKLOAD (LTL) freight rates.

Contractor shall notify the ordering agency upon receipt of the order that such higher freight rates are forthcoming. Such notification shall be by telephone and confirmed in writing within 24 hours of receipt of any late order against this contract.

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In addition to normal delivery schedules in all other California counties, the contractor is requested to make deliveries, during off-peak hours, only in these areas: Los Angeles County, Orange County, San Bernardino-Metropolitan area, and the San Diego-Metropolitan area. Off peak hours are 10:00 am to 4:00 pm.

18. SHIPPED ORDERS

Unless otherwise specified, preservation, packaging and packing shall be to a degree of protection to preclude damage to containers and/or contents thereof under normal shipping conditions, handling, etc., shall conform to normal commercial practices and applicable carrier rules and regulations involving shipment from the contractor to the receiving activity for storage. Packaging shall be in compliance with National Motor freight Classification and Uniform Freight Classification (please reference www.nmfta.org for information) (issue in effect at time of shipment).

Foil, Mylar and any material that may present a security or safety risk are not acceptable packaging materials.

Each shipping case or shipping unit shall clearly indicate the manufacturer or contractor, a complete description including size and quantity, manufacturer's product code number (if applicable) and net weight.

All shipments must comply with General Provisions; Paragraph 12 entitled "Packing and Shipment". The General Provisions are available at:
<http://www.documents.dgs.ca.gov/pd/modellang/GPIT0407.pdf>.

19. PALLETIZATION

All pallets employed in the delivery of goods shall be of sturdy construction and adequate condition to assure delivery of the goods without damage to the goods or safety hazards.

Exchange pallets may be available; however, the State assumes no responsibility for the availability to exchange pallets. Delivery drivers shall not remove more pallets from the institutions than delivering at time of delivery.

20. QUALITY ASSURANCE

All products ordered shall be delivered under acceptable standard sanitary conditions and must be in the correct quantity and free of damage.

The contractor shall provide recall notification, regardless of level, in writing to the State and each institution through the most expedient method possible. The notices, at a minimum, shall include a complete product description and/or identification, contract number, delivery order number and disposition instructions. The contractor shall issue replacement of product or credit for any product removed or recalled. Each facility shall have the option of accepting either replacement product or credit in exchange for recalled/removed products.

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21. INVOICING REQUIREMENTS

Ordering Agencies may require separate invoicing, as specified by each ordering organization. Invoices will contain the following information:

- Contractor's name, address and telephone number
- State's contract number
- Agency purchase order number
- Item and commodity code number
- Quantity purchased
- Contract price and extension
- State sales and/or use tax
- Prompt payment discounts/cash discounts, if applicable
- Totals for each order

The contractor shall render invoices as instructed on individual orders. Invoices shall include the order number, the contract number, the item number, the description, the unit price, the extension, and the terms for payment.

22. SPECIFICATIONS

The offered products must be in accordance with the attached bid specifications:

8905-07BS-010 dated 10/12/2007 Line Items 1,2,3,4,5
8905-07BS-012 dated 10/12/2007 Line Item 6

All items furnished shall be latest pack on date of shipment and shall be first quality when grade is not specified.

23. PRESERVATION, PACKAGING, AND PACKING

Unless otherwise specified, preservation, packaging and packing shall be to a degree of protection to preclude damage to containers and/or contents thereof under normal shipping conditions, handling, etc., shall conform to normal commercial practices and applicable carrier rules and regulations involving shipment from the Contractor to the receiving activity for storage. Shipping containers shall be in compliance with National Motor freight Classification and Uniform Freight Classification (issue in effect at time of shipment).

Foil, Mylar and any material that may present a security or safety risk are not acceptable packaging materials.

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24. PAYMENT

Payment terms for this contract are as follows:

Contractor	Terms
McGinty Sales Co.	Net ; 21 days

Payment will be made in accordance with the provisions of the California Prompt Payment Act, Government Code Section 927 etc. seq. Unless expressly exempted by statute, the Act requires State departments to pay properly submitted, undisputed invoices not more than thirty (30) days after the date of acceptance of goods, performance of services, or receipt of an undisputed invoice, whichever is later.

25. PRICES

Prices will be **firm fixed** for the duration of the contract.

26. 30-DAY TERMINATION

The State may terminate this contract for convenience upon thirty (30) days written notice. Upon termination or other expiration of this contract, each party will assist the other party in an orderly termination of the contract, as to facilitate the orderly, non-disrupted business continuation of each party.

27. QUANTITY

Quantities shown for each line item are estimated and are the anticipated purchasing pattern. Actual purchases may vary from this pattern. The State will not be obligated to purchase contractors' excess inventory of any line item if actual purchases vary from the anticipated purchasing pattern. The State may purchase these items from other than the Contractor in the event of an emergency.

28. CONTRACT DOLLAR VALUE

If the contract dollar value plus 40% is expended before the expiration date, the contractor shall notify the contract administrator. Such notification shall be in writing, submitted as soon as the contractor becomes aware of the overage, and include a statement of intention to either continue or terminate the contract. The contractor may continue to accept orders until the State returns a written decision of the disposition of the contract. The contract may be terminated by either party or, by mutual agreement, be allowed to continue until the expiration date or such other date mutually agreed upon. An extension to this contract, will zero quantities with respect to the dollar value plus 40% mentioned above. The Contractor shall refuse to accept any orders after a date set for termination, and the state may disclaim liability for any purchases made after such date.

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The total dollar value of this contract is subject to a variance. If the expiration date occurs before the contract dollar value less than 20% is expended, the contract will be extended, with the Contractor's agreement, until the minimum dollar value is reached.

The State shall be excused from purchasing the minimum contract quantities to the extent that such reduced requirements are caused by closure of State facilities, cancellation, or reduction of State programs or lack of appropriations.

29. MODIFICATION OF CONTRACT

Delivery sites may be added or deleted as deemed necessary by DGS' Procurement Division.

This contract may be modified in whole or in part upon mutual agreement of both parties. Such modifications shall be in writing, signed and dated by an authorized representative of each party.

30. EXTRAORDINARY EXTENSION OPTION

In the event of an extraordinary circumstance, the State may extend the contract for up to an additional year beyond the stated term and any noted extensions. Extensions during this period may occur in increments until the establishment of a new contract (not to exceed one (1) year). Exercise of this option may occur in the event that a replacement contract cannot be established due to the protest of an Intent to Award, or loss of key procurement staff, or extraordinary circumstance that would otherwise cause an unanticipated disruption in the contracting process.

If necessary, prices may be increased during an extraordinary extension option period, to the extent that the price determined to be "fair and reasonable". Any requests for price increase(s) shall include substantiated information to support the proposed increase (e.g., manufacturers' price list, significant changed in published market indicators for the industry, certified raw material cost data, and any other substantiating information as requested by the State). In no event will price increases be accepted with retroactive effective dates.

In the event of a price increase, any purchase orders accepted by the Contractor before the issuance date of the increase must remain unchanged for up to thirty (30) days after the issuance of the increase. If a purchase order is submitted and accepted for a three (3) month order, the first thirty (30) days will be at the current contract price and the remaining days will be at the modified price of the contract.

31. PAYEE DATA RECORD

Each State accounting office must have a copy of the Payee Data Record (Std. 204) in order to process payments. Agencies should forward a copy of the Std. 204 to their accounting office(s). Without the Std. 204, payment may be unnecessarily delayed. Copies of the awardees Payee Data Records are on file. Should you need a copy, please contact the contract administrator for this contract.

The Federal Employee ID numbers are listed below:

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Contractor Name	Federal Employee ID Number
McGinty Sales Co.	95-3078118

32. SMALL BUSINESS CERTIFICATION

The small business (SB) certifications and percentages for the contractors are listed below. Agencies can verify that the certifications are currently valid at the following website:
<http://www.pd.dgs.ca.gov/smbus/default.htm>.

Contractor Name	OSDS Certification #
McGinty Sales Co.	15570

33. AGENCY NOTE: DRUG-FREE WORKPLACE CERTIFICATION

The contractor certified under penalty of perjury under the laws of the State of California that the Contractor(s) will comply with the requirements of the Drug-Free Workplace Act of 1990 (Government Code Section 8350 et seq.) and will provide a drug-free workplace by taking the actions required of Government Code Section 8355(a), (b), and (c).

Based on the above, when ordering against this contract, using agencies are not required to have the Contractor(s) submit a Drug-Free Workplace Certificate.

34. FORCED, CONVICT, AND INDENTURED LABOR

No foreign-made equipment, materials, or supplies furnished to the State pursuant to this contract may be produced in whole or in part by forced labor, convict labor, or indentured labor. The contractor agrees to comply with this provision of the contract.

35. ATTACHMENTS

- Contract Pricing
- State Specifications
 - 8905-07BS-010 dated 10/12/2007 Line Items 1,2,3,4,5**
 - 8905-07BS-012 dated 10/12/2007 Line Item 6**
- Nutritional Facts

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Cost Sheets

Item	Unit	Commodity #	Description	Price
(1)	LB	8905-905-0100-3	Turkey Bologna	\$.92
		Manufacturer:	Foster Farms	
		Brand Offered:	Foster Farms	
		Product Code:	6834	
		Quantity Per Case:	2/5-6 Lbs/Case	
(2)	LB	8905-905-0101-8	Turkey Ham	\$ 1.485
		Manufacturer:	Foster Farms	
		Brand Offered:	Foster Farms	
		Product Code:	6845	
		Quantity Per Case:	2/5-6 Lbs/Case	
(3)	LB	8905-905-0051-4	Turkey Pastrami Round	\$1.68
		Manufacturer:	Zacky	
		Brand Offered:	Zacky	
		Product Code:	89068	
		Quantity Per Case:	4/ per Case.	
(4)	LB	8905-905-0051-8	Turkey Pastrami Brisket	\$1.57
		Manufacturer:	Foster Farms	
		Brand Offered:	Foster Farms	
		Product Code:	6829	
		Quantity Per Case:	2 per Case	

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Item	Unit	Commodity #	Description	Price
(5)	LB	8905-905-0034-8	Turkey Salami	\$ 1.155
		Manufacturer:	Foster Farms	
		Brand Offered:	Foster Farms	
		Product Code:	6831	
		Quantity Per Case:	2 Per Case.	
(6)	LB	8905-905-0064-6	Turkey Patty, Frozen	\$ 1.50
		Manufacturer:	Sunny California Poultry	
		Brand Offered:	Sunny California	
		Product Code:	760	
		Quantity Per Case:	30 Lb. Layered	



STATE OF CALIFORNIA

Bid Specification

8905-07BS-010

Meat, Luncheon, Turkey, Un sliced, Frozen

1.0 SCOPE

This bid specification identifies requirements for frozen un-sliced turkey bologna, ham, pastrami, and salami suitable for use by State of California Institutions.

2.0 GENERAL REQUIREMENTS

- 2.1 The product shall comply with all applicable Federal & State mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sales of the product within the commercial marketplace.
- 2.2 The product shall be prepared in accordance with the 21 CFR §110, Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food.
- 2.3 The product shall comply with the provisions of the Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder.

3.0 REQUIREMENTS

- 3.1 The product shall be made from 100% turkey meat with spices and seasonings.
- 3.2 Extenders, bacon, organ meats, or other adulterants shall not be used with the exception of turkey salami, which may contain turkey hearts.

4.0 PACKAGING

Product shall be supplied in chubs of weights standard to the industry. Cases shall not exceed 50 lbs.

5.0 ACCEPTABLE BRANDS LIST (ABL)

The following brands have been evaluated for appearance, aroma, flavor and texture and represent an acceptable quality level for purchase by State of California Institutions.

Manufacturer	Product Code Numbers				
	Bologna Turkey	Turkey Ham	Turkey Pastrami Round	Turkey Pastrami Brisket	Turkey Salami
Zacky	89511	89251	89068	89261	89561
Foster Farms	6834	6845	-----	6829	6831
Longmont	63002	64902	-----	-----	63402
Jennie-O	2563	2028	2655	2060-04	2566

- 5.1 Only those brands listed and identified above will be acceptable for State of California purchase and use. The items furnished to this Acceptable Brands List shall be identical in all respects to that item originally submitted and evaluated for acceptance.
- 5.2 The effective period of this ABL is indeterminate. Manufacturers are required to notify the Procurement Division of any changes in product and product identifications for those brands listed on the date of this issuance.

- 5.3 Other brands will be considered for inclusion on this ABL for future bids. Manufacturers requesting an evaluation should submit a written request to:

DGS/Procurement Division
707 3rd Street, 2nd Floor
West Sacramento, CA 95605
Attention: Food Acquisitions Unit

Include technical product information with your request for evaluation, but do not send samples at that time. You will be notified, in writing, of sample requirements, scheduling, etc. by the State when these requirements and evaluation dates are established.



STATE OF CALIFORNIA

Bid Specification

8905-07BS-012

Patty, Turkey, Frozen

1.0 SCOPE

This bid specification identifies requirements for frozen turkey patties suitable for use by State of California Institutions.

2.0 GENERAL REQUIREMENTS

- 2.1 The product shall comply with all applicable Federal & State mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sales of the product within the commercial marketplace.
- 2.2 The product shall be prepared in accordance with the 21 CFR §110, Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food.
- 2.3 The product shall comply with the provisions of the Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder.
- 2.4 The product shall be prepared in an establishment operating under inspection by the Food Safety & Inspection Service, U.S. Department of Agriculture & shall be inspected, passed & marked in accordance with the Poultry Products Inspection Regulations and applicable PY announcements.

3.0 REQUIREMENTS

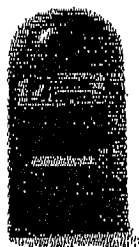
- 3.1 The product shall be 4 oz turkey patties.
- 3.2 The product shall be made from 100% raw turkey meat, un-breaded, with or without spices and seasonings. Extenders, bacon, organ meats, or other adulterants shall not be used.
- 3.3 The product shall be individually quick frozen (IQF).
- 3.4 The product fat content shall not exceed 18% by weight.
- 3.5 All materials & ingredients shall be free from foreign materials, foreign odor and foreign color.

Family Owned Since 1939



Turkey Bologna

Naturally Hickory Smoked
CN Labeled for Schools



Product Family: Select
Product Code: 6834
UPC Code: 90075278068345

Nutrition Facts

Serving Size 2 oz. (56g)
Servings Per Container Varied

Amount per Serving

Calories 130 Calories from Fat 100

% Daily Value*

Total Fat 11g **17%**

Saturated Fat 3.5g **18%**

Trans Fat 0g

Cholesterol 50mg **17%**

Sodium 480mg **20%**

Total Carbohydrate 1g **0%**

Dietary Fibers 0g **0%**

Sugars <1g

Protein 7g

Calcium 4% **Iron** 4%

Not a significant source of vitamin A, and vitamin C.

*Percent Daily Values are based on a 2,000 calorie diet.

Avg. Unit Weight: 5-6 lbs.
Case Pack: 2
Avg. Case Weight: 11 lbs.
Case Dimensions: 12.375 x 9.75 x 4.625
Case Cube: .32
Pallet Configuration: 12 cases per layer x 12 layers high
Cases/Pallet: 144
Case Tare: .81 lbs.
Manufacturer's Shelf Life: 70 days refrigerated
from date of pack
365 days frozen (96834)

Ingredients: Mechanically separated turkey, water, salt, contains 2% or less of corn syrup solids, dextrose, potassium lactate, sodium lactate, spices, sodium phosphate, sodium diacetate, sodium erythorbate, paprika, flavoring, sodium nitrite.

CN Statement: 2 oz. of Turkey Bologna provides 2.0 oz. of equivalent meat.

If you want to know more about Foster Farms Foodservice products, please contact us.



CALL US AT:
1-800-344-3116, ask for
Foodservice Marketing



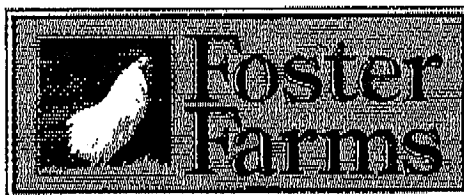
WRITE TO US AT:
Foster Farms Foodservice Marketing
P.O. Box 467, Livingston, CA 95334



VISIT US AT:
fosterfarms.com

11/29/06
Specifications subject to change.

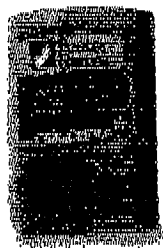
Family Owned Since 1939



Turkey Ham

Cured Turkey Thigh Meat~15% Water Added

**Naturally Hickory Smoked
CN Labeled for Schools**



Product Family: Premier
Product Code: 6845
UPC Code: 90075278068451

Nutrition Facts

Serving Size 2 oz. (56g)
Servings Per Container Varied

Amount per Serving

Calories 70 Calories from Fat 25

% Daily Value*

Total Fat 3g 5%

Saturated Fat 1g 5%

Trans Fat 0g

Cholesterol 35mg 12%

Sodium 460mg 19%

Total Carbohydrate 0g 0%

Dietary Fibers 0g 0%

Sugars 0g

Protein 9g

Calcium 0% Iron 8%

Not a significant source of vitamin A, and vitamin C.

*Percent Daily Values are based on a 2,000 calorie diet.

Avg. Unit Weight: 5-6 lbs.
Case Pack: 2
Avg. Case Weight: 11 lbs.
Case Dimensions: 12.375 x 9.75 x 4.625
Case Cube: .32
Pallet Configuration: 12 cases per layer x 12 layers high
Cases/Pallet: 144
Case Tare: .81 lbs.
Manufacturer's Shelf Life: 70 days refrigerated
from date of pack
365 days frozen (96845)

Ingredients: Turkey thigh meat, water, salt, contains less than 2% of potassium lactate, sodium lactate, sugar, sodium phosphate, sodium diacetate, sodium erythorbate, flavoring, sodium nitrite.

CN Statement: 2 oz. of Turkey Ham provides 1.0 oz. of equivalent meat.

If you want to know more about Foster Farms Foodservice products, please contact us.



CALL US AT:
1-800-844-3116, ask for
Foodservice Marketing



WRITE TO US AT:
Foster Farms Foodservice Marketing
P.O. Box 457, Livingston, CA 95834

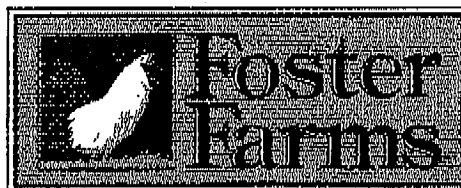


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11/29/06

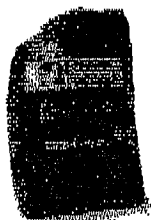
Specifications subject to change

Family Owned Since 1939



Hickory Smoked Turkey Pastrami

Chunked & Formed ~ Dark Meat ~ Rubbed with Spices



Naturally Hickory Smoked
CN Labeled for Schools

Product Family: Premier
Product Code: 6829
UPC Code: 90075278068291

Nutrition Facts

Serving Size 2 oz. (56g)
Servings Per Container Varied

Amount per Serving

Calories 70 Calories from Fat 25

% Daily Value*

Total Fat 2.5g 4%

Saturated Fat 1g 5%

Trans Fat 0g

Cholesterol 35mg 12%

Sodium 530mg 22%

Total Carbohydrate 0g 0%

Dietary Fibers 0g 0%

Sugars 0g

Protein 11g

Calcium 0% Iron 6%

Not a significant source of vitamin A, and vitamin C.

*Percent Daily Values are based on a 2,000 calorie diet.

Avg. Unit Weight: 3-4 lbs.
Case Pack: 4
Avg. Case Weight: 14 lbs.
Case Dimensions: 17.3125 x 10.4375 x 5.625
Case Cube: .59
Pallet Configuration: 10 cases per layer x 10 layers high
Cases/Pallet: 100
Case Tare: 1.32 lbs.
Manufacturer's Shelf Life: 70 days refrigerated from date of pack
365 days frozen (96829)

Ingredients: Dark turkey, water, salt, contains less than 2% of spices, potassium lactate, sodium lactate, dextrose, sodium phosphate, sugar, sodium diacetate, sodium erythorbate, flavorings, sodium nitrite.

CN Statement: 2 oz. of Turkey Pastrami provides 1.25 oz. of equivalent meat.

If you want to know more about Foster Farms Foodservice products, please contact us.



CALL US AT:
1-800-244-3118, ask for
Foodservice Marketing



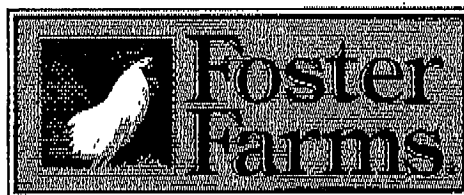
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fosterfarms.com

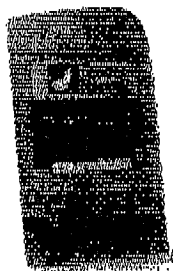
11/29/06
Specifications subject to change

Family Owned Since 1939



Cooked Turkey Salami

*Naturally Hickory Smoked
CN Labeled for Schools*



Product Family: Select
Product Code: 6831
UPC Code: 90075278068314

Nutrition Facts

Serving Size 2 oz. (56g)
Servings Per Container Varied

Amount per Serving

Calories 80 Calories from Fat 35

% Daily Value*

Total Fat 4g 6%

Saturated Fat 1g 5%

Trans Fat 0g

Cholesterol 40mg 13%

Sodium 460mg 19%

Total Carbohydrate 1g 0%

Dietary Fibers 0g 0%

Sugars 0g

Protein 10g

Calcium 0% **Iron** 6%

Not a significant source of vitamin A, and
vitamin C.

*Percent Daily Values are based on a
2,000 calorie diet.

Avg. Unit Weight: 5-6 lbs.
Case Pack: 2
Avg. Case Weight: 11 lbs.
Case Dimensions: 12.375 x 9.75 x 4.625
Case Cube: .32
Pallet Configuration: 12 cases per layer x 12 layers high
Cases/Pallet: 144
Case Tare: .81 lbs.
Manufacturer's Shelf Life: 70 days refrigerated
from date of pack
365 days frozen (96831)

Ingredients: Turkey, turkey hearts, water, salt, contains less than 2% of dextrose, spices, potassium lactate, sodium lactate, sugar, sodium diacetate, sodium erythorbate, flavorings, sodium nitrite.

CN Statement: 2 oz. of Turkey Salami provides 1.0 oz. of equivalent meat.

If you want to know more about Foster Farms Foodservice products, please contact us.



CALL US AT:
1-800-344-3116, ask for
Foodservice Marketing



WRITE TO US AT:
Foster Farms Foodservice Marketing
P.O. Box 457, Livingston, CA 95304



VISIT US AT:
fosterfarms.com

11/29/06
Specifications subject to change



89068 Turkey Pastrami

Nutrition Facts	
Serv. Size 2 oz (56g)	
Servings varied	
Amount Per Serving	
Calories 50	Fat Cal. 10
% DV*	
Total Fat 1g	2%
Sat Fat 0g	0%
Trans Fat 0g	
Cholest. 15mg	5%
Sodium 550mg	23%
Total Carb. 2g	1%
Fiber 0g	0%
Sugars 0g	
Protein 8g	
Vitamin A 0%	Vitamin C 0%
Calcium 0%	Iron 2%

INGREDIENTS: Turkey Dark Meat, Salt, Water, Spices, Sodium Phosphate, Dextrose, Sugar, Smoke Flavoring, Sodium Erythorbate, Paprika, Flavorings, Sodium Nitrite

SUNNY CALIFORNIA POULTRY

Turkey Patties, 4oz.



Product Information

Product Specifications

760

4oz. Burgers
Thigh Meat burgers
10 Pound Bulk Pack
Layer Packed
Seasoned

Product Attributes

Offers a Unique and Healthier Taste
Cooks up Tender and Juicy
Excellent Burger Taste

Specifications

Preparation/Handling

Ship Container UPC: 1004222246306
Shelf Life: 180 days frozen from pack date

Best results from flat grill or char grill. Pre-heat grill. Lightly oil grill surface with oil. Place frozen burgers patties on the grill. Grill for approximately 3-4 minutes per side or until internal temperature reaches 165°F.

Code Date Qualifier: N/A
Pallet Pattern: 12 X 10 = 120
Full Pallet
Net Weight: 1,200.00 lbs.
Gross Weight: 1,364.40 lbs.
Tare Weight: 164.40 lbs.
Catch Weight: N

Nutrition (per serving)

Serving Size	112 g	Dietary Fiber	0 g
Calories	160	Sugars	0 g
Calories From Fat	80	Protein	19 g
Total Fat	9 g	Vitamin A	2 %
Saturated Fat	2 g	Vitamin C	4 %
Trans Fat	0 g	Iron	8 %
Cholesterol	95 mg	Calcium	6 %
Sodium	280 mg		
Total Carbohydrates	0 g		

LIST OF INGREDIENTS:
GROUND TURKEY THIGH
MEAT, WATER, BINDER
(Soy Flour), Seasonings: salt,
dextrose, spices, onion powder.